

Amendments to the Claims

This listing of claims will replace all prior versions, and listings of claims in the application.

Claim 1. (Currently amended) A method of manufacturing an albumin enriched fraction having a reduced prekallikrein activator (PKA) content comprising the steps of:

- (a) reconstitution of paste V (Cohn fractionation) to form a first fraction;
- (b) ~~performing a concentration step of concentrating the first fraction obtained in~~ step (a)[[,]] to obtain a concentrated fraction;
- (c) ~~heating pasteurizing the concentrated fraction obtained in step (b) in at a range of from 50 °C to 70 °C to obtain a pasteurized fraction; for a sufficient time to pasteurise the fraction, and~~
- (d) optionally filling vials with of the obtained pasteurized fraction for use; and
- (e) incubating the vials for 10 days at 30 °C to 32 °C or for four weeks at 20 °C to 25 °C to obtain an albumin enriched fraction having a reduced PKA content.

Claim 2. The method of claim 1, wherein ~~after filling a second pasteurisation pasteurization~~ step is performed after the vials are filled.

Claim 3. (Canceled)

Claim 4. (Canceled)

Claim 5. (Currently amended) The method of ~~any one of the claims~~ claim 1, to-4
wherein ~~the pasteurisation~~ pasteurization is performed for a time period of ~~from~~ at least 9
~~h~~ nine hours at a temperature of 58 °C to 65 °C.

Claim 6. (Currently amended) An albumin ~~containing~~ enriched fraction having a
reduced prekallikrein activator (PKA) content obtained by the method of claim 1
~~obtainable according to the method of at least one of the claims 1 to 5.~~

Claim 7. (Currently amended) The albumin enriched fraction of claim 6, wherein
~~the having a PKA content of~~ is less than 12 IU/ml, preferably 10 IU/ml, wherein the
~~PKA is determined according to European Pharmacopeia, Fourth Edition.~~

Claim 8. (New) The albumin enriched fraction of claim 7, wherein the PKA
content is less than 10 IU/ml.

Claim 9. (New) The method of claim 2, wherein the second pasteurization step is
performed for a time period of at least nine hours at a temperature of 58 °C to 65 °C.

Claim 10. (New) The method of claim 1, wherein pasteurization is performed for
a time period of at least 5 hours.

Claim 11. (New) The method of claim 10, wherein pasteurization is performed
for a time period of at least 10 hours.